



Whitedowns NV

Tasting Notes

Made largely from traditional English Varieties like Seyval and Reichensteiner it has a large dollop of Pinot Noir to enhance its structure, hints of lemon curd and apple tart with a creamy long finish.

Winemaking:

Produced each year in the traditional method the wine spends a minimum of 2 years on lees before disgorging.

Composition:

Seyval, Reichensteiner and Pinot Noir.

Technical Information:

Alcohol 12.5% vol 75cl

Residual Sugar 11 g/l

